



**Sunset**  
CAFE'  
**WATERFRONT**  
**Grill & Bar**

**“Where Seafood is  
Our Specialty!”**

**500 W. Cocoa Beach Cswy (520)**

**Cocoa Beach, FL**

**321-783-8485**



## Kid's Menu

Age 10 and under

<b>Kid's Grilled Cheese</b> Includes French fries	\$3.95
<b>Kid's Noodle Marinara</b>	\$3.95
<b>Kid's Chicken Fingers</b> Includes French fries	\$4.95
<b>Kid's Hamburger or Cheeseburger</b> Includes French fries	\$4.95
<b>Kid's Shrimp</b> Includes French fries	\$6.95

## Side Orders

<b>House Salad</b>	\$2.95
<b>With choice of dressing:</b> Ranch, Blue Cheese, Thousand Island, French, Honey Mustard, Lite Italian, or Balsamic Vinaigrette	
<b>Caesar Salad</b>	\$3.95
<b>French Fries, Rice, Baked Potato or Vegetables</b>	\$2.00

## Desserts

All desserts are fresh & homemade on premises

<b>Apple Fritters with Vanilla Ice Cream</b> Homemade fried apple slices over ice cream	\$6.95
<b>Key Lime Pie</b>	\$3.75
<b>Bourbon Pecan Pie</b>	\$3.75
<b>Amaretto Cheesecake</b>	\$4.50
<b>Scoops of Ice Cream</b>	\$1.95
<b>Scoops of Ice Cream with Dessert ~ Chocolate/Vanilla</b>	\$1.00
<b>Chocolate Mousse</b>	\$3.95

## Beverages

<b>Soft Drinks</b> Coke, Diet Coke, Vault, Barge's Root Beer, Sprite, Mr. Pibb, Lemonade, Iced Tea, Raspberry Iced Tea	\$2.00
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**Red Bull \$3.00      Perrier \$2.50**

**See Our Wine List for Wine Selections**

**Happy Hour Daily 4pm - 6p**

**99¢ Drafts, \$1.75 Domestic Bottles, \$2.25 Wells**

<b>Island Oasis Specialty Drinks</b>	<b>Starting at \$6.00</b>
<b>Virgin</b>	<b>\$4.00</b>

<b>Draft Beer</b> Budweiser Budweiser Light Killian's Irish Red Miller Light	<b>\$1.75 &amp; \$2.25</b>
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<b>Bottle Domestic</b> Budweiser Coors Light Budweiser Select Miller Light Budweiser Light Michelob Michelob Light O'Doul's Ice House Michelob Ultra Light Amber Bock Beck N/A	<b>\$2.75</b>
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<b>Imports</b> Corona Extra Beck's Light Corona Light Beck's Dark Pacifica Amstel Light Heineken Rolling Rock Beck's Rolling Rock Green Light Smirnoff Ice Red Stripe Foster's Sam Adams Sam Adams Light	<b>\$3.50</b>
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# Appetizers

## Onion Rings

Served with our Remoulade sauce

\$5.95

## Potato Skins

6 crispy potato halves with cheddar cheese, bacon and chives. Served with sour cream / salsa

\$6.95

## Conch Fritters

Served with our Remoulade sauce

\$6.95

## Jalapeno Poppers

Stuffed with cheddar cheese and served with salsa and sour cream

\$6.95

## Oysters

One dozen served raw or steamed

\$9.95

## Oyster Rockefeller

Fresh oysters on the half shell with seasoned spinach, bacon and Hollandaise

\$9.95

## Shrimp Rockefeller

Fresh succulent shrimp, seasoned spinach, bacon and Hollandaise

\$9.95

## Shrimp Cocktail

Chilled fantail shrimp served with lemon and cocktail sauce

\$8.95

## Grilled Shrimp Sunset

Seasoned shrimp, grilled and served over puff pastry

\$8.95

## Shrimp In The Shell

Steamed with Old Bay. Served hot or cold with melted butter, lemon wedges

\$10.95

## Buffalo, Garlic or Teriyaki Chicken Wings

10 for \$8.95

## Chicken Strips

Served with honey mustard or BBQ sauce

\$7.95

## Tomato and Mozzarella Salad

Buffalo Mozzarella, tomatoes, basil with mixed greens and vinaigrette

\$8.95

## Mozzarella Sticks

with marinara

\$6.95

# Soups & Salads

## Clam Chowder

Homemade hearty soup

Bowl \$4.95

## Oyster Stew

Oysters sautéed with salt and pepper, then simmered in milk

Bowl \$6.95

## Liquuria Fish Soup

Italian style fish soup with shrimp, scallops, clams, squid, tomatoes and vegetables

Bowl \$7.95

## Chicken Caesar Salad

Grilled chicken, hard-boiled eggs, cucumbers, black olives, tomatoes, and onion  
Served over fresh Romaine lettuce

\$9.95

## Shrimp Caesar Salad

Shrimp, hard-boiled eggs, cucumbers, black olives, tomatoes, and onion  
Served over fresh Romaine lettuce (grilled/blackened/or fried)

\$9.95

## Grouper Caesar Salad

Grouper, hard-boiled eggs, cucumbers, black olives, tomatoes, and onion  
Served over Fresh Romaine lettuce (grilled/blackened/or fried)

\$10.95

## Sunset Roasted Chicken Salad

Roasted chicken breast and tomato, onions served over specialty tossed greens with Balsamic vinaigrette

\$9.95

## Thai Cobb Stead Salad

Thai-style Cobb salad, topped with sliced prime rib and chunks of avocado, tomatoes, bean sprouts, onions and a light peanut dressing

\$9.95

## Spinach Salad

Done Sunset Style with sweet and sour dressing, tomato, onion, mushroom  
Chopped with egg and water chestnuts

\$9.95



## Early Bird Specials

Daily from 4 pm - 6:00 pm

Choice of

Mahi

9 oz. Prime Rib

Grilled Chicken

Served with house salad or slaw, choice of Potato or vegetable

\$10.95

Join us daily for the sunset ceremony!  
As the sun sinks down past the horizon  
everyone gathers about the dock to say  
good bye to the sun!



## Banquets

Our private dining room is available for any event. Custom menus available.  
Parties up to 85 people.



## Gift Certificates

A gift certificate from Sunset Café Waterfront Bar & Grill is always a great gift.  
Any denomination is available. Please ask your server.



## Souvenir Glasses

Supersize your draft beer!

Order any draft beer and it will be served in your own  
GIANT 23 oz. take home souvenir bubble pilsner!  
Also available: Order a large soda or iced tea with  
unlimited refills!

YOU KEEP THE GLASS!



Order any of the drinks for the hurricane glass  
Sunset Grabber, Sunset Mudslide, Sunset Rita,  
Sunset Pain In The A\*!?, Sunset Captains Colada,  
Sunset Daiquiri



Custom Menu Designs by:  
Islands Publishing, LLC  
P.O. Box 33542  
Indialantic, FL 32903  
Ph. 321.615.7626



## Steaks

Our steaks are always fresh, hand-cut from absolutely the best  
USDA Black Angus Certified Beef, and are grilled to perfection!  
All entrées served with house salad or slaw, choice of Baked potato or rice, vegetable or fries

<b>Prime Rib</b>	<b>9 oz \$13.95</b>
Fresh Cut in House	12 oz. \$15.95
<b>Sirloin Steak</b>	16 oz. \$17.95
8 oz. Center Cut	\$13.95
<b>New York Strip</b>	\$17.95
12 oz.	
<b>Rib Eye</b>	\$18.95
12 oz.	
<b>Surf &amp; Turf</b>	\$25.95
8 oz. Rib eye cut and lobster tail	
<b>Add Shrimp to any Entrée</b>	<b>MARKET PRICE</b>



## Chicken

All entrées served with house salad or slaw, choice of Baked potato or rice, vegetable or fries

<b>Chicken Teriyaki</b>	<b>\$11.95</b>
Grilled chicken breast with Teriyaki sauce and sautéed vegetables	
<b>Grilled Chicken</b>	<b>\$11.95</b>



## Pasta

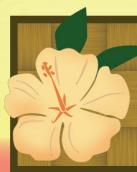
<b>Shrimp Alfredo</b>	<b>\$16.95</b>
Fantail shrimp with garlic and herbs in a creamy Alfredo sauce. Served over Fettuccini	
<b>Shrimp Scampi</b>	<b>\$16.95</b>
Fantail shrimp with garlic, white wine, lemon butter sauce. Served over Fettuccini	



## Chicken & Burgers

<b>Chicken Breast Sandwich</b>	<b>\$8.95</b>
Grilled, blackened, or Jamaican Jerk. With Cheese Add .50 Served with side of coleslaw	
<b>Chicken Parmesan Sandwich</b>	<b>\$8.95</b>
Breaded chicken tender with marinara sauce and mozzarella cheese. Served with side of coleslaw	
<b>Po' Boys</b>	<b>\$9.25</b>
Deep-fried clams or oysters, served on a toasted hoagie roll with side of coleslaw	
<b>Hamburger</b>	<b>\$7.95</b>
Served with lettuce, tomato, onion, pickle and French fries.	
<b>Cheeseburger</b>	<b>\$8.95</b>
Served with lettuce, tomato, onion, pickle and French fries.	
<b>Cajun Burger</b>	<b>\$7.95</b>
Served with lettuce, tomato, onion, pickle and French fries.	
<b>Florida Grouper Sandwich</b>	<b>\$8.95</b>
Grilled, fried, blackened or broiled. Served with side of coleslaw	
<b>Club Sandwich</b>	<b>\$8.95</b>
Grilled chicken breast with bacon, lettuce, tomato and mayonnaise on white bread and slaw	
<b>Crab Cake Sandwich</b>	<b>\$8.95</b>
Crab cake with lettuce, tomato, pickle, onion. Served with side of coleslaw	
<b>Steak Caesar Sandwich</b>	<b>\$9.95</b>
Grilled prime rib, seasoned with garlic on a toasted hoagie roll, topped with crispy Caesar salad and slaw	
<b>Beef LT</b>	<b>\$9.95</b>
Grilled prime rib with bacon, lettuce, tomato on a toasted hoagie roll and slaw	
<b>Portabella Mushroom Sandwich</b>	<b>\$8.95</b>
With Swiss cheese, lettuce, tomato, onion and slaw	

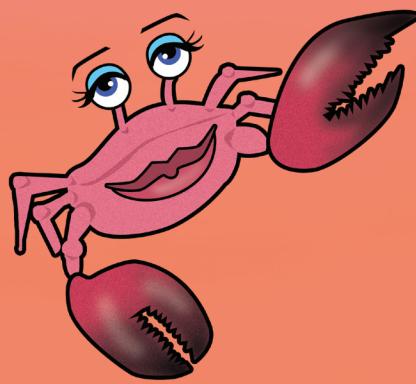




# Seafood

All entrées served with house salad or slaw, choice of Baked potato or rice, vegetable or fries

<b>Crab Cakes</b> Two jumbo lump crab cakes, grilled to perfection	\$15.95
<b>Stuffed Flounder</b> Stuffed with tender chunks of crabmeat and broiled with lemon and wine	\$15.95
<b>Grilled Shrimp</b> Fantail shrimp, grilled with herb butter sauce	\$16.95
<b>Fried Shrimp</b> Savory fantail shrimp, hand-battered and deep-fried	\$16.95
<b>Hurricane Shrimp</b> Fantail shrimp sautéed in our Chef's spicy teriyaki sauce with pineapple, garlic and fresh herbs over rice	\$16.95
<b>Fried Oyster Dinner</b> Juicy oysters, fried golden brown	\$16.95
<b>Fried Clam Strips</b> Large breaded clam strips, fried golden brown	\$13.95
<b>Flounder Dinner</b> Fried or broiled	\$14.95
<b>Scallop Dinner</b> Served grilled, fried, broiler or blackened	\$17.95
<b>Snow Crag Legs</b> Alaskan snow crab legs, served with drawn butter	MARKET PRICE
<b>Seafood Combo</b> Savory shrimp, scallops, and Fresh Catch. Served grilled, fried, broiled or blackened	\$18.95
<b>Lobster Tail Dinner</b> Two 6-oz. broiled and served with coleslaw, corn on the cob, and your choice of potato or vegetable	\$25.95
<b>Sunset Platter</b> Combination of filet of flounder, shrimp, oysters, scallops, crab cake, all fried to a delicious golden brown	\$19.95



# Fresh Catch

<b>Tuna</b> Fresh Tuna ~ Ahi grade (grilled, fried, blackened, or broiled)	\$17.95
<b>Mahi Mahi</b> Fresh dolphin fish (grilled, fried, blackened, or broiled)	\$17.95
<b>Florida Grouper</b> Whole steak of Florida's most popular fish (grilled, fried, blackened, or broiled)	\$18.95
<b>Atlantic Salmon</b> Fresh Atlantic salmon (grilled, blackened, or broiled)	\$16.95
<b>Senior Citizen Special</b> Your choice of 2 (flounder, shrimp, scallops, oysters)	\$12.95



We will gladly prepare your selection  
grilled, fried, blackened or broiled

6 OR MORE A 15% GRATUITY WILL BE ADDED TO THE CHECK

## “WARNING”

EATING RAW SHELLFISH MAY CAUSE SEVERE ILLNESS AND EVEN DEATH IN PERSONS WHO HAVE LIVER DISEASE, CANCER OR OTHER CHRONIC ILLNESSES THAT WEAKEN THE IMMUNE SYSTEM. IF YOU EAT RAW SHELLFISH AND BECOME ILL, YOU SHOULD SEEK IMMEDIATE MEDICAL ATTENTION. IF YOU ARE UNSURE IF YOU ARE AT RISK, DO NOT EAT THESE PRODUCTS RAW.

# RESTAURANT REVIEWS

**A**s we entered the Sunset Café Grill at 4:30 in the afternoon on New Year's Eve 2005 the place was hopping. Even though the staff was preparing for the night's festivities we were seated promptly and greeted warmly by our host for the evening, Charles. "My friends call me Chuck", he said; and that's what we called him for the remainder of our visit.

There's seating inside, outside on the deck, or down on the docks. We sat on the dock with a beautiful view of the Banana River. The river plays an important role at the Sunset Café, but more about that later.

Chuck gave us plenty of time to make our selections but was right there to take our orders when we were ready.

Joann and I split an appetizer of 20 wings; we had 10 teriyaki and 10 buffalo. The buffalo wings come in mild, medium, hot, and "crazy hot". I went for hot and they were delicious. Joann wasn't going anywhere near mine but said that her teriyaki wings were also very tasty.

The kids enjoyed their chicken tenders baskets and actually had no leftovers; not however because they ate all their food. Once the kids were done eating they got up and looked at the water. It was teeming with catfish so the boys started feeding them. By the time they had emptied their plates there must have been nearly 100 fish churning up the water. It was the best time our kids have had at a restaurant in a long time. And I learned that catfish would eat anything, including pickles!

When the main courses arrived we were not disappointed in our choices. Joann had surf and turf.

The lobster tail was meaty and succulent and it just melted in the mouth. The steak was char-grilled to perfection and delightful. I'm sure the rest of the food was great too, the steak and lobster blotted out the memory of everything else though. I had the blackened seafood combo. The fish was flaky and flavorful, the scallops were large and tender, and the shrimp were just right. Everything was great. Joann however had a Pain In The Ass; it was tasty and came in a souvenir glass.

We were so stuffed that we had to take our dessert home. It, along with our leftovers were just as good the next day.

AS I mentioned earlier, something special happens everyday at the Sunset Café. If you're lucky enough to be dining when the sun sets over the river you'll be notified by clarion bell that it's time to stop and watch. And "Time

To Say Goodbye" by Sarah Brightman accompanies the sunset, which is a beautiful song that has been a part of our personal music collection for several years. Chuck explained that it's a nod to the ancient Roman ritual farewell to the sun.

We were pleased on all points, from service, to food, to atmosphere. I highly recommend the Sunset café if you're looking for a good time for the whole family, or a nice night out on the town without the kids. You'll find it all here! ■

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▼ Photos by: Heather Greensleave  
Sunset Waterfront Café & Bar  
500 W. Cocoa Beach Cswy.  
Cocoa Beach, FL  
Phone: 321.783.8485

